



Hors d'Oeuvres

“Vegetable & Cheese”

Figs Stuffed with Mascarpone and Berries
Spinach and Artichoke Profiteroles
Sauteed Artichokes Bottoms, Herb Beurre Blanc
Tiny Twice Baked Marble Potatoes, Wild Mushroom Nage
Crostoni Caprese, Balsamic Syrup
Fresh Spinach, Caramelized Onion and Goat Cheese Quesadillas
Eggplant Crisps with Fresh Mozzarella, Oven-Dried Cherry Tomatoes , Fresh Oregano
Wild Mushroom Phyllo Tartlets
Snow Pea and Shitake Skewers, Ginger-Miso Sauce
Roasted Vegetable Napoleons, Pesto Drizzle
Wild Mushroom Ragout on Crispy Polenta with Comte Cheese
Goat Cheese and Zucchini Tarts
Ricotta, Fig and Onion Bruschetta
Ruby Beet, Gorgonzola and Walnut Salad on Belgian Endive
Crisp Potato Galettes with Fresh Sauteed Spinach and Chevre
Corn Fritters, Warm Maple Syrup
Focaccine - “Thumb-Print Pizzas”
Polenta Crostoni, Maytag Blue Cheese and Balsamic Red Onions

“Chicken”

Curried Chicken Kebobs, Cucumber Raita
Grilled Chicken-Sweet Potato Satay, Vermont Maple-Mustard Sauce
Thai Red Curried Chicken on Plantain Scoops
Oak Grilled Chicken on Tuscany Toast, Pesto, Oven-Dried Tomato and Mozzarella
Macadamia Crusted Chicken, Sherry-Ginger Sauce
Singapore Style Chicken Satay, Saus Kacang
Chicken Dumplings with Traditional Dipping Sauces
Tropical Chicken Skewers, Peanut-Plantain Sauce

“Duck”

Maple Glazed Breast of Duck on Sweet Potato Gaufrette, Candied Kumquat
Duck Spring Rolls, Mango Chili Sauce
Peking Duck in Scallion Crepe with Hoisin
Teriyaki Roast Duckling on Rice Paper Crisp, Poached Pear Compote
Marinated Breast of Duck on Toast Point with Cranberry Chutney
Duck and Foie Gras Galantine, Currant Marmalade
Pate de Foie Gras, Caramelized Plum Crostoni and Fresh Thyme
Pan Seared Foie Gras, Grilled Apple and Onion Compote on Toast Point



“Turkey”

Smoked Turkey-Jarlsberg Palmiers
Smoked Turkey on Petit Corn Muffin with Cranberry-Orange Chutney
Smoked Turkey Quesadillas with Avocado and Jack Cheese

“Fish”

Smoked Salmon Canapes, Lemon Crème Fraiche & Dill
Cornmeal Blini, Smoked Salmon, Lemon Crème Fraiche and Snipped Chives
Cumin Roasted Potatoes, Caviar and Smoked Salmon
Morrocan Salmon Skewers, Pomegranate Dipping Sauce
Seared Ahi Tuna Skewers, Wasabi Aioli and Black Sesame
Asian Tuna Tartare in Petit Savory Sesame Waffle Cone
Tuna Tartare on Plantain Crisp with an Oriental Ponsu
Seared Ahi Tuna, Julienne Shiitakes on Rice Paper Crisps
Ginger-Lime Swordfish on Shell Skewers
Halibut Lemon Kabobs

“Shellfish”

Steamed Jumbo Shrimp Cocktail
Herb Grilled Jumbo Shrimp on Bamboo Skewers
Coconut Shrimp, "Drunken" Duck Sauce
Shrimp “Scampi” on Bamboo Skewers
Jumbo Lump Crab Cakes with Chipolte Aioli
Maine Lobster Salad on Belgian Endive, Petal Confetti
Warm Maine Lobster in Choux Puffs with a Fresh Herb Beurre Blanc
Maine Lobster and Wild Mushroom Quesadilla
Tiny Maine Lobster Rolls with Edible Petal Confetti
Blue Point Oysters on Asian Spoon with Mignonette
Skewered Sea Scallops Seared in Truffle Butter with Lemon Zest

“Beef”

Miniature Cheeseburgers on Open-Faced Brioche Bun, Ketchup & Crispy Shallots
Kosher Frankfurters in Puff Pastry with Dijon
Filet Mignon on Crouton, Horseradish Cream Sauce, Chive Batonettes
Steak Au Poivre Crostini
Beef Tenderloin Satay Laced with Guava BBQ and Chives
Truffle Dressed Carpaccio on Crostini with Shaved Parmesan and Arugula
Steak Tartar with Lemon Crème and Capers on Rye Crisp
Miniature Grilled Reuben



“Lamb”

Petit Lamb Chops with Herbs de Provence, Fresh Mint Sauce
Herb-Marinated Lamb Loin on Toast Point, Mint Chutney
Moroccan Lamb Filet on Rosemary Skewer with Raita
Marinated Loin of Lamb on Pistachio Chevre Crouton

“Pork”

Caribbean Pork Tenderloin on Root Vegetable Chip, Banana-Curry Sauce
Seared Five-Spice Pork Tenderloin on Plantain, Pineapple Chili Chutney
Prosciutto Wrapped Pears with Gorgonzola and Balsamic Syrup
Fried Green Tomatoes with Crisp Bacon, Basil Remoulade, Micro Green Garnish
Bacon Lettuce and Tomato Canapes